



HATS: \$15 and SHIRTS: \$20 (both tax included)
OPEN FOR DINNER EVERY NIGHT – LUNCH FRI/SAT/SUN
TUESDAY NIGHT = PITCHER NIGHT
THURSDAY NIGHT = HALF PRICED THIMBLE ISLAND BOTTLED/CANNED BEER

ANTIPASTO

oven-roasted olives marinated with chilies, lemon, garlic, and herbs	5
polenta with two fried eggs, chili aioli, arugula + tomato salad, granarino	12

SALADS

classic caesar	10
shaved fennel with walnuts, lemon juice, granarino, mushrooms, mint + parsley	10
greek with cherry tomatoes, feta, olives, pepperoncini, cucumber, lemon juice + olive oil	10

PIZZA 12" 14" or 16" build your own toppings \$1 (S), \$2 (M+L) (garlic, chilies + herbs free) S/M/L

RED

simple cheese	10/14/18
marinara with black olives, garlic, chilies, herbs + anchovies	10/14/18
margherita with liuzzi mozzarella, basil + stracciatella	12/15/20
eggplant with red onions, scamorza, granarino, basil + garlic	14/18/22
pepperoni with fresh mozzarella, scamorza, chilies, rosemary + garlic	14/18/22
house made sausage with scamorza, caramelized onions, green peppers, chilies, garlic + herbs	14/18/22

WHITE

beets with spinach, butternut squash, scamorza, fresh mozzarella + herbs	13/17/21
house made meatball with tomatoes, caramelized onions, fresh mozzarella, chilies + herbs	14/18/22
bel paese with mushrooms, potatoes, caramelized onions + sage	14/18/22
egg with bacon, potato, thyme, ricotta + grana padano	14/18/22
four cheese with prosciutto, arugula, mushrooms, garlic + herbs	15/19/24
clam with bacon, garlic, chilies, parsley, scallions + clam cream sauce	15/19/24
buffalo chicken with caramelized onion, peppers, scamorza, hot sauce, smoked mozz + herbs	15/19/24

SPECIALS

eggplant parmesan casserole with scamorza, basil + red onion – GF	15
potato + egg casserole with bacon, garlic, chilies, fontina, granarino + herbs – GF	15
pasta with spicy marinara, spinach, roasted cherry tomatoes, mushrooms + granarino	16

DESSERT

house made tiramisu	8
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